

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> The St. Andrew's Clubhouse <b>Address:</b> 465 Brandy Cove Rd St. Andrews NB E5B 2L9 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-038540 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> September 25, 2024
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*MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation.	Immediately
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Foods must not be stored in garbage bags as they are not made of food grade plastic and may contain chemicals and deodorizers.</b>	Immediately
2.4	MI	Refrigerators shall be of impervious material and of sound and tight construction and kept in good repair. <b>Observations: walk-in refrigerator has a leak and must be repaired. Small Counter fridge has a leak and must be repaired.</b>	Immediately
8.2	MI	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Quaternary ammonium test papers required.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**